

# early dining menu

(available sunday thru thursday • 3:00–6:00pm)

No coupons or deal vouchers please!

All early dining entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

 request no popovers

## Petite Filet Mignon

Two bacon wrapped filet medallions 20

## Haddock Sauté

Flaky and moist sautéed Haddock  
with panko breading 18

## Lobster Mac n Cheese

Creamy gouda cheese sauce with  
chunks of lobster meat and pasta radiatore 17

## Broiled Shrimp

Five shrimp, broiled with sun-dried tomato butter 19

## Coconut Shrimp

Six pieces of sweet crunchy shrimp served  
with our apricot mustard dipping sauce 16

## Grilled Chicken Breast

Tender, juicy & marinated in classic Italian dressing 15

## soups

## Lobster Bisque

Rich and creamy traditional French soup flavored with  
brandy, sherry and bits of lobster **cup 6 bowl 9**

## French Onion Soup

Our twist on the classic. French onion soup  
topped with a mixture of gouda and  
Swiss cheeses **cup 5 bowl 8**

## Soup of the Day

Ask your server what is  
cooking today! **cup 4 bowl 7**

## crafty pastas

All entrées include fresh baked popover,  
sweet pepper vinaigrette salad or caesar salad

## Shrimp Pasta

Creamy parmesan sauce, vegetable medley,  
pasta radiatore 22

## Chicken Breast Pasta

Creamy parmesan sauce, vegetable medley,  
pasta radiatore 18

Consuming raw or under cooked meats, poultry, seafood or shellfish  
may increase your risk of foodborne illness

## appetizers

### Coconut Shrimp

Six sweet and crunchy shrimp served with  
our apricot mustard dipping sauce 12

### Crab Cakes

Two juicy cakes made with lump crab meat  
and snow crab. A longtime favorite here! 14

### Blackened Tenderloin Tips & Dip

Blackened seared tenderloin, grape tomatoes,  
béarnaise sauce and creamy horseradish 16

### Spinach & Artichoke Dip

Creamy parmesan blend with sun-dried tomatoes,  
spinach, and artichokes 12

### Bob's Bread

Uncle Bob's secret family recipe  
includes garlic and chervil butter  
slathered on french bread  
and baked in foil **small 6 family 10**

### Pork Sausage Flatbread

Sausage, red pepper, smoked gouda 12

### Chicken BBQ Flatbread

Pulled chicken breast, smoked gouda  
red pepper, bbq mayo 12


### Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

## prime rib

available Fridays & Saturdays  While it lasts!

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad

 request no popovers

**10 oz.** 28      **14 oz.** 36

**12 oz.** 32      **16 oz.** 40

**Blackened (any size) 2**

## steak doneness

**RARE:** very red, cool center

**MEDIUM WELL:**

hint of pink, hot center

**MEDIUM RARE:**

red, warm center

**WELL DONE:**

no pink, hot center

**MEDIUM:** pink, hot center

 indicates Gluten Free option available

## steakhouse

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad  
GF request no popovers

- 8 oz. Filet Mignon** GF 38  
The tenderest of all steaks. Sought by  
steak lovers around the world  
**with Lobster Tail** 54
- Filet Oscar** 42  
8 oz. filet topped with a juicy crab cake,  
asparagus and hollandaise
- 8 oz. Manhattan Sirloin** GF 28  
Center cut sirloin from the strip loin
- 14 oz. Ribeye** GF 38  
Classic steakhouse flavors jump from this steak
- 14 oz. New York Strip** GF 38  
Center cut strip aged and marbled to perfection
- Cajun Pork Chop** GF 24  
Tender and juicy, 14 oz. pork porterhouse  
seared with Cajun seasonings
- Barbecue Ribs** GF  
Tender & meaty baby back ribs slathered  
in our house bbq sauce **half** 22 **full** 28
- Grilled Chicken Breast** GF 18  
Tender, juicy and marinated in  
classic Italian dressing
- Chicken Oscar** 22  
Grilled chicken breast topped with  
a juicy crab cake, asparagus and hollandaise

\*All weights pre-cooked

## steak complements

- Steak Butter 2      Horseradish Crusted 3  
Gorgonzola Crusted 3      Blackened 2

## supper club sides

Side dishes are large enough to serve 2-3 people each

- Garlic Mashed** 6  
**Asparagus** GF 9  
**Four Cheese Potato Au Gratin** 8  
**Hash Browns & Onion Hash Browns** GF 7  
add cheese 2  
**Sautéed Mushrooms** GF 7  
**Vegetable du Jour** GF 7  
**Loaded Baked Potato** GF 5  
**Risotto** 7

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## seafood classics

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad  
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- Sautéed Walleye** 22  
Canadian walleye with panko breading sautéed  
to perfection. A house favorite for 19 years  
GF request broiled unbreaded filet
- Parmesan Walleye** 24  
Canadian walleye with panko breading  
and a parmesan twist
- Walleye Oscar** 26  
Sautéed Canadian walleye topped with  
a juicy crab cake, asparagus and hollandaise
- Cedar Plank Salmon** GF 26  
Enjoy this farm raised Atlantic Salmon  
glazed with apricot mustard sauce
- Twin Lobster Tails** GF 48  
Two 5 oz. South African cold water lobster tails  
served with lemon and butter
- Broiled Shrimp** GF 26  
Enjoy ten shrimp broiled  
with sun-dried tomato butter
- Coconut Shrimp** 22  
Nine sweet and crunchy shrimp served with  
our apricot mustard dipping sauce
- Snow Crab Legs** GF 30  
One pound of Canadian snap and eats!  
Served with drawn butter and lemon

## combinations

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad  
GF request no popovers

### 6 OZ. STEAK MANHATTAN &

- One Lobster Tail** GF 44  
**Five Broiled Shrimp** GF 30  
**½ lb. Snow Crab** GF 32

### SAUTÉED WALLEYE &

- One Lobster Tail** 40  
**Five Broiled Shrimp** 27  
**½ lb. Snow Crab** 28  
**6 oz. Manhattan Steak** 28

GF indicates Gluten Free option available